

Refrigerated Counters





About us

Williams refrigeration has been an Indian expert for over two decades, serving the HORECA industry providing premium fabrication and refrigeration solutions adapting recent trends in design and utilizing advanced technology equipment.

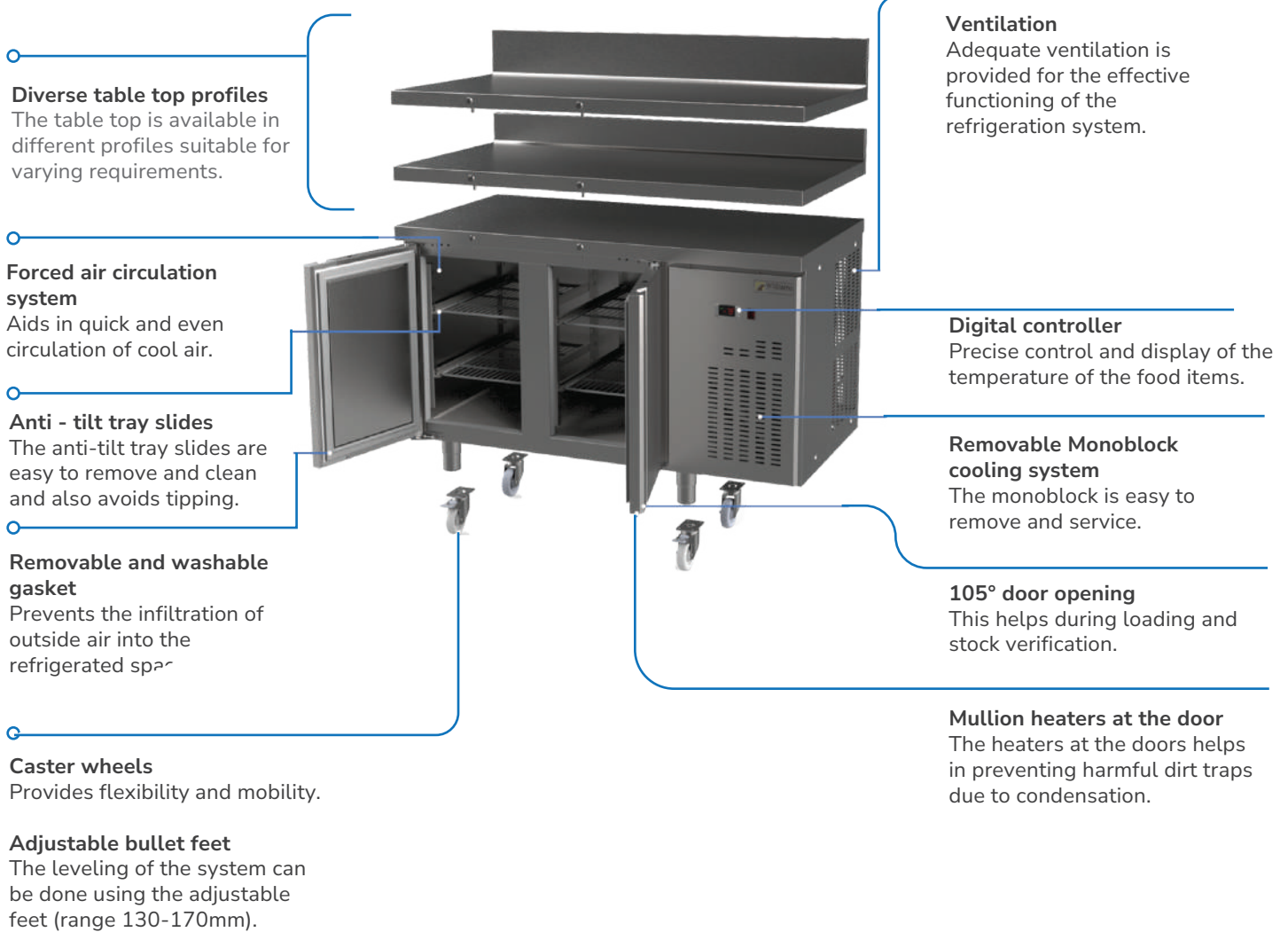
We offer comprehensive solutions with durable fabrication and refrigeration customized to your pastry shops, ice cream shops, bars, breweries, restaurants and supermarkets.

We align closely with our customer's requirements by delivering environment friendly products alongside exceptional service. Our foremost priority is continuous innovation, integrating novel technologies into our product line.



Refrigerated Counters

The refrigerated counters are appliances designed to fit under your counters and between cabinets to store food and other beverages. Both chiller and freezer models are available for the same cabinet dimension. Undercounters are available in single, double and triple door variants as well as in multiple drawer variants. This equipment is completely made of AISI 304 food-grade stainless steel interior and exterior with PU foam thermal insulation.



Refrigerated Counters - Drawers

Diverse table top profiles
The table top is available in different profiles suitable for varying requirements.

Forced air circulation system
Aids in quick and even circulation of cool air.

Retractable drawers with telescopic channel
This helps in easy closing of the drawer

Digital controller
Precise control and display of the temperature of the food items.

Removable and washable gasket
Prevents the infiltration of outside air into the refrigerated space.

Ventilation
Adequate ventilation is provided for the effective functioning of the refrigeration system.

Caster wheels
Provides flexibility and mobility.

Adjustable bullet feet
The leveling of the system can be done using the adjustable feet (range 130-170mm).

Removable Monoblock cooling system
The monoblock is easy to remove and service.

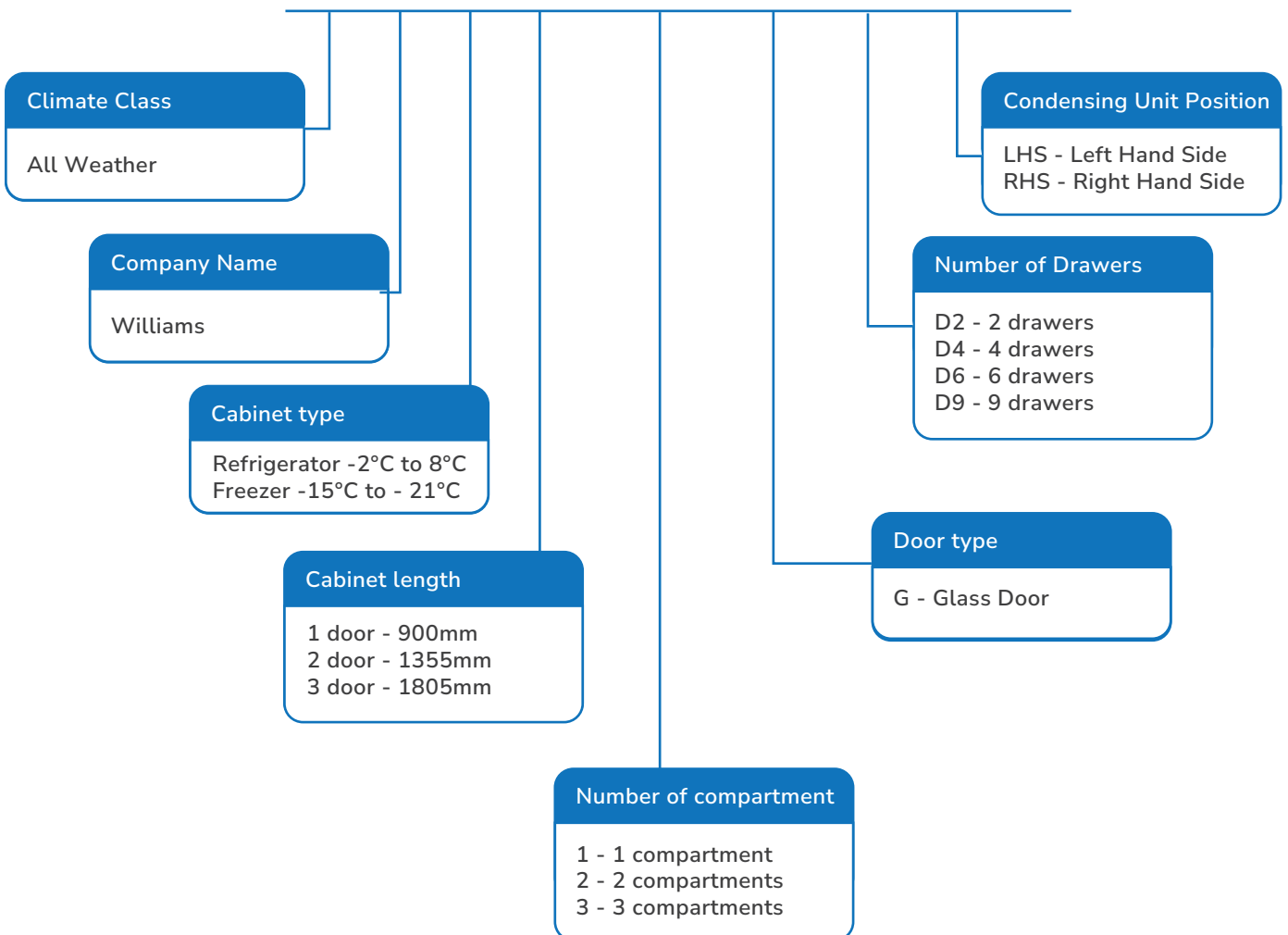
Mullion heaters at the door
The heaters at the doors helps in preventing harmful dirt traps due to condensation.



Product Code



A W R 1350L 2 G/ D4 RHS





AWR900L1-LHS/RHS
AWF900L1-LHS/RHS
REFRIGERATOR / FREEZER 155L



AWR1350L2-LHS/RHS
AWF1350L2-LHS/RHS
REFRIGERATOR / FREEZER 310L



AWR1800L3-LHS/RHS
AWF1800L3-LHS/RHS
REFRIGERATOR / FREEZER 460L



AWR900L1G-LHS/RHS
REFRIGERATOR 155L



AWR1350L2G-LHS/RHS
REFRIGERATOR 310L



AWR1800L3G-LHS/RHS
REFRIGERATOR 460L



AWR900D2-LHS/RHS
AWF900D2-LHS/RHS
REFRIGERATOR / FREEZER 155L



AWR1350D4-LHS/RHS
AWF1350D4-LHS/RHS
REFRIGERATOR / FREEZER 310L



AWR1350D6-LHS/RHS
AWF1350D6-LHS/RHS
REFRIGERATOR / FREEZER 310L



AWR1800D6-LHS/RHS
AWF1800D6-LHS/RHS
REFRIGERATOR / FREEZER 470L



AWR1800D9-LHS/RHS
AWF1800D9-LHS/RHS
REFRIGERATOR / FREEZER 470L

Standard Features

- Front ventilation provided in this system is suitable for enclosed areas.
- Door locks provide added security.
- High-quality washable **magnetic door gasket**.
- Easy to use microprocessor control with digital display for easy visual reference.
- Stainless steel interior & exterior finish.
- Retractable drawers with telescopic channels. This helps in the easy closing of the drawer.
- Air ducting for two sections or above ensures the cool air is spread to everywhere inside the counter.
- **Adjustable legs** to ensure stability on an uneven floor.
- **Efficient, durable and energy efficient** compressor.
- **Automatic defrost** ensures the evaporator working to its optimum performance.
- Designed and engineered to operate up to **43° C ambient**.

Optional Features

For Drawer Models

- Models with caster wheels are available.
- Left / Right-hand side condensing unit.
- Back / side splash.
- Front / side skirting.
- Accommodates GN 1/1, 1/2.

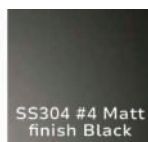
For Door Models

- Models with caster wheels are available.
- LED is provided in glass door models.
- Left / Right-hand side condensing unit.
- Back / side splash.
- Front / side skirting.
- Accommodates GN 1/1, 1/2.
- Combination of drawers and doors options are available.

Key Features

- **AISI 304** food grade stainless steel is used.
- **Balanced, forced air refrigeration system** enables rapid product pull down and even temperature throughout.
- **60 mm** low density Polyurethane foam is used for thermal insulation.
- **Anti condensation** door mullion heaters.

Cabinet comes with standard colour



Tech Specs



Structural

Model R/F*	AWR900L1-LHS/ RHS AWF900L1-LHS/ RHS	AWR900L1G HC-LHS/RHS	AWR1350L2-LHS/ RHS AWF1350L2-LHS/ RHS	AWR1350L2G- LHS/RHS	AWR1800L3-LHS/ RHS AWF1800L3-LHS/ RHS	AWR1800L3G- LHS/RHS
Dimension(WxDxH)	900x700x850mm	900 x 700 x 850mm	1355x700x850mm	1355x700x850mm	1805x700x850mm	1805x700x850mm
Gross Volume	155L	155L	310 L	310 L	460L	460L
Doors	1	1	2	2	3	3
No. of GN 1/1 shelves	2	2	4	4	6	6
Shelf Size	530x325mm	530x325mm	530x325mm	530x325mm	530x325mm	530x325mm
Weight	85kg	85kg	100kg	121kg	121kg	121kg

Refrigeration

Temperature R/F*	2° C to 8° C / -15° C to -21° C	2° C to 8° C	2° C to 8° C / -15° C to -21° C	2° C to 8° C	2° C to 8° C / -15° C to -21° C	2° C to 8° C
Climate Class	T	T	T	T	T	T
Cooling System	Dynamic cooling	Dynamic cooling	Dynamic cooling	Dynamic cooling	Dynamic cooling	Dynamic cooling
Defrost	Auto	Auto	Auto	Auto	Auto	Auto
Testing Standard	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041
Operating Ambient	10°C to 43°C	10°C to 43°C	10°C to 43°C	10°C to 43°C	10°C to 43°C	10°C to 43°C
Refrigerant R/F*	R134a / R404A	R134a	R134a / R404A	R134a	R134a / R404A	R134a

Electrical @ 43°C Ambient

Power R/F*	286/560W	300W	354W/690W	384W	404/1030W	424W
Current R/F*	1.1A/2.2A	1.4A	1.54A/3A	1.67A	1.76/4.5A	1.85A
Voltage	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz
Power Consumption 24hrs R/F*	2.3/4.48kWh	1.8kWh	2.83/5.52kWh	2.3kWh	3.23/8.2kWh	2.6kWh
Power Plug type	Type D	Type D	Type D	Type D	Type D	Type D

Tech Specs



2 DRAWERS



4 DRAWERS



6 DRAWERS



6 DRAWERS



9 DRAWERS

Structural

Model R/F*	AWR900D2-LHS / RHS AWF900D2-LHS / RHS	AWR1350D4-LHS / RHS AWF1350D4-LHS / RHS	AWR1350D6-LHS / RHS AWF1350D6-LHS / RHS	AWR1800D6-LHS / RHS AWF1800D6-LHS / RHS	AWR1800D9-LHS / RHS AWF1800D9-LHS / RHS
Dimension(WxDxH)	900x700x850mm	1355x700x850mm	1355x700x850 m m	1805x700x850mm	1805x700x850mmt
Gross Volume	145L	300L	300L	400L	400L
Drawers (GN pan 1/1 compatible)	2	4	6	6	9
Drawer Size	530x325mm	530x325mm	530x325mm	530x325mm	530x325mm
Weight	115kg	165kg	175kg	175kg	175kg

Refrigeration

Temperature R/F*	2° C to 8° C / -15° C to - 21° C	2° C to 8° C / -15° C to -21° C	2° C to 8° C / -15° C to -21° C	2° C to 8° C / -15° C to -21° C	2° C to 8° C / -15° C to -21° C
Climate Class	T	T	T	T	T
Cooling System	Dynamic cooling	Dynamic cooling	Dynamic cooling	Dynamic cooling	Dynamic cooling
Defrost	Auto	Auto	Auto	Auto	Auto
Testing Standard	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041
Operating Ambient	10°C to 43°C	10°C to 43°C	10°C to 43°C	10°C to 43°C	10°C to 43°C
Refrigerant R/F*	R134a / R404A	R134a / R404A	R134a/ R404A	R134a / R404A	R134a / R404A

Electrical @ 43°C Ambient

Power R/F*	286/560W	354W/690W	354W/690W	404/1030W	404/1030W
Current R/F*	1.1A/2.2A	1.54A/3A	1.54A/3A	1.76/4.5A	1.76/4.5A
Voltage	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz
Power Consumption 24hrs R/F*	2.3/4.48kWh	2.83/5.52kWh	2.83/5.52kWh	3.23/8.2kWh	3.23/8.2kWh
Power Plug type	Type D	Type D	Type D	Type D	Type D

Performance, Reliability and Quality

- Fibre optic laser is used in manufacturing, which provides more accurate and precise joints for improved product quality, performance and safety.
- Full length retractable drawer fitted as standard for easy accessing and better organising the food products.
- The drawers are held using telescopic channel.
- The drawers slide ultra smoothly which helps in easy closure.
- Each drawer can accommodate GN pan 1/1 .
- Automatic defrost ensures the evaporator working to its optimum performance.
- Frost free evaporator and condenser of copper tube and aluminium fins are used. (enhances better heat transfer)

Energy Efficiency and Sustainability

- High thermal resistive Polyurethane foam is used which has high resistance to heat transfer increasing the energy efficiency, also lasts for longer period of time.
- The self closing door in-turn increases the energy efficiency, low cooling loss equals to low power consumption.
- The system is sustainable that zero ODP refrigerants are used .

Value

- Food grade high quality AISI 304 Stainless Steel is used with the finish suitable for handling food and beverages.

Hygiene & Safety

- Flush handle in the drawers which is easy for opening and cleaning.
- Hygienic and contactless magnetic fan cut-out door switch with no moving parts.

Common Features



43°C Ambient



Hermetic Compressor



Forced Air Circulation



Defrosting by Heating Element



Evaporated by Hot Gas



R134a / R404a



Internal LED lamp (for glass door only)

Lamp aids in visual appeal of the product.



Adjustable racks

The racks are adjustable as per the requirement.



Two pane glass with Argon Gas

Two pane Argon filled glass is provided which acts as an insulator.



Digital Controller

Digital controller of Italian make is used for precise control and display of the temperature of the food items.



Self-Closing door

Prevents the loss of cooling from the system, also helps when both the hands are loaded.



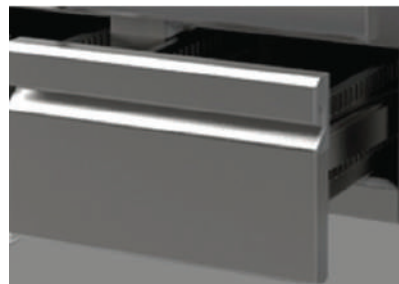
Cylindrical Lock

The lock facilitates safety and control over the stock.



Telescopic Retractable channel

High-Quality telescopic channels imported from Europe is used



Side Perforated drawers

Enhances proper flow of cool air throughout the drawer



Williams Refrigeration


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